AGERY ESTATE CLUB TECHINGAL SHEETS



2022 VIOGNIER

PRATT VINEYARD - RUSSIAN RIVER VALLEY

ALC. 14.2% | TA 6.7 | PH 3.49 | CASES 1012

TASTING NOTE

Grown in the cool climate of the Russian River Valley, our Viognier is a classic expression of this aromatic varietal. Aromas of florals, luscious citrus, and fresh apricot burst from the glass before Meyer lemon, white peach, and candied lime dance across the palate. The inviting roundness of the midpalate is met by a lush finish.

VINEYARD

Russian River Valley is located near the Pacific Ocean, which lends cool breezes and coastal fogs to cool the vineyards, giving the final wine structured and silky textures. Coolclimate grapes flourish in this cool-climate location where Goldridge soil, a combination of fractures sandstone and sandy loam, is found.

VINTAGE

The growing season was consistent and mild. Signs pointed to an early harvest until a late August/early September heat wave pushed ripening in some blocks, resulting in a quickened harvest pace. But September rain brought a sigh of relief, refreshing the vines and allowing more hang time for the remaining grapes. This was one for the record books, with harvest wrapping up just before mid-October, our earliest finish since 2004. Overall, the result was concentrated and flavorful fruit, creating flavorful wines with great acid balance.

WINEMAKING

Our white grape varietals are all hand harvest in the early morning to retain acidity and freshness in the fruit. They are immediately whole cluster pressed to stainless steel tank and fermented at a cold temperature to maintain the aromas and flavors of the fruit.





2018 M A L B E C

UPPER RIDGE VINEYARD - PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.6% | TA 5.7 | PH 3.77 | CASES 1199

TASTING NOTE

Our Upper Ridge Vineyard Malbec has a rich entry with a soft opulent texture paired with dynamic acid and polished tannins. Aromatics of bright blueberry, sweet-scented violets, and blackberries engage your senses in a well rounded wine.

VINEYARD

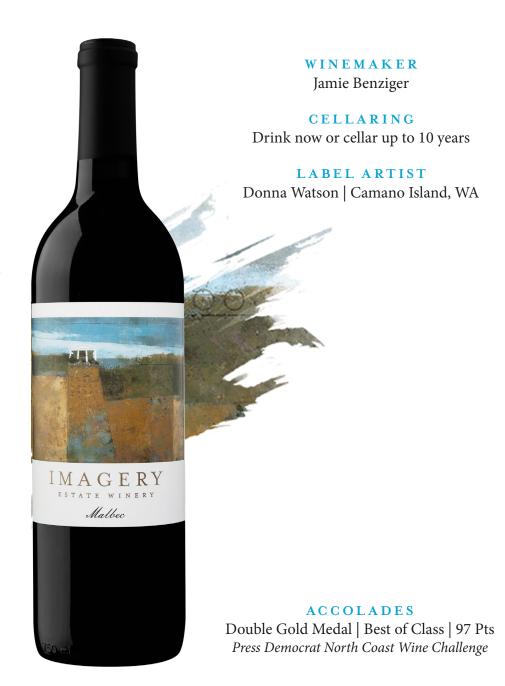
Our Upper Ridge Vineyard sits at an elevation of about 2600 feet making it one of the highest elevated vineyards in Sonoma County. With large diurnal temperature swings, ideal exposures, and an array of micro-climates, this site allows for a longer growing season making it a one-of-akind place for each of the eleven different varietals grown.

VINTAGE

With ideal conditions during flowering and a cooler, dry year, yields were up and the quality superb. The large crop set resulted in our team making multiple thinning passes of the fruit leaving only that of the highest quality. Due to mild temperatures, harvest started two weeks later than in 2017.

WINEMAKING

The fruit cold-soaked for 3-4 days to extract color and flavors. Our preferred yeast is then added to tank and pumped over gently 1-3 times a day until fermentation is complete. This wine is then aged in French, Hungarian, and American Oak barrels for 16 months.





2020 TEMPRANILLO

UPPER RIDGE VINEYARD - PINE MOUNTAIN - CLOVERDALE PEAK

ALC. 14.0% | TA 6.5 | PH 3.73 | CASES 796

TASTING NOTE

Our Upper Ridge Vineyard on Pine Mountain boasts some of the highest elevation vineyards in Northern California, producing a one-of-a-kind site to nurture our fruit. Our 2020 Tempranillo is rich and expressive. Perfumed aromas of plum preserves and dried fig warm the nose before sweet notes of baked cherry and tobacco spice dance across the palate. Balanced acidity and soft tannins round out the finish in this age-worthy style.

VINTAGE

The year started warmer and drier than usual. Spring and early summer brought mild weather conditions allowing our vineyards to flourish with a perfect set. However, Mother Nature had other plans when it came to late Summer, with two fire events plus a spell of IOO+ degree days from August through September. The heatwave kick-started ripening sooner than anticipated on Chardonnay and some red varietals. Through all the challenges our team persevered, and we are proud of the superb, yet limited, 2020 vintage.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. After destemming and optical sorting which allows for only the best berries to make it to the tank. Pumpovers take place I-3 times daily until fermentation is complete. This wine is then aged in French, Hungarian, and American Oak barrels for 17 months.





2017 PETITE SIRAH SHELL CREEK VINEYARD - PASO ROBLES

ALC. 14.8% | TA 6.3 | PH 3.67 | CASES 1227

TASTING NOTE

Known for its richness and intensity without overpowering the palate. This wine presents ripe raspberry and blackberry layered with pepper and black tea. A concentrated yet inviting wine, displaying a silky mouthfeel with extraordinary finesse on the finish.

VINEYARD

The Petite Sirah for this wine is sourced from Shell Creek Vineyard, owned by the Sinton Family, whom we've had a special relationship for over 26 years.

VINTAGE

During winter and spring we had recordbreaking rainfall - 75 inches. After the wet start the vines developed at rapid growth. We endured four heat waves before the berries fully changed color. We did not pull leaves around the fruit as we normally do, keeping the clusters shaded from the intense summer heat. The vintage finished late with overall fruit forward wines with nice acidity.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. The fruit is coldsoaked for 3-4 days to extract color and flavors. This wine is then aged in French, Hungarian, and American Oak barrels for 16 months.





2020 PETITE SIRAH SHELL CREEK VINEYARD - PASO ROBLES

ALC. 14.0% | TA 6.4 | PH 3.67 | CASES 676

TASTING NOTE

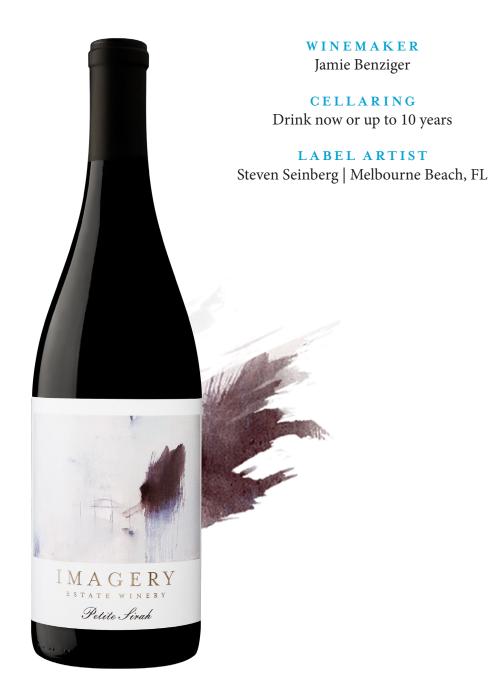
Our Petite Sirah, sourced from Shell Creek Vineyard, is well poised for aging. Toasted oak and a sweet entry open to a robust palate of bold berries and warm spice. Sweet blueberry and blackberry entwine with finely textured tannins, carrying through the smooth finish.

VINTAGE

The year started warmer and drier than usual. Spring and early summer brought mild weather conditions allowing our vineyards to flourish with a perfect set. However, Mother Nature had other plans when it came to late Summer, with two fire events plus a spell of IOO+ degree days from August through September. The heatwave kick-started ripening sooner than anticipated on Chardonnay and some red varietals. Through all the challenges our team persevered, and we are proud of the superb, yet limited, 2020 vintage.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. They are then destemmed and optically sorted to allow for only the best berries to make it to the tank. The fruit is then cold-soaked for 3-4 days to extract color and flavors. Our preferred yeast is then added to tank and pumped over gently I-3 times a day until fermentation is complete. This wine is then aged in French, Hungarian, and American Oak barrels for 16 months.





2021 PRIMITIVO

LOS CHAMIZAL VINEYARD, SONOMA VALLEY

ALC. 15.5% | TA 6.29 | PH 3.76 | CASES 540

TASTING NOTE

Our Primitivo presents an enticing entry marked by rich boysenberry. The midpalate brims with blackberry, luscious cherry, strawberry, and black pepper. Supported by supple tannins and a welcome backdrop of fresh acidity, this vintage is the perfect food-pairing wine.

VINTAGE

The 2021 growing season started with cool weather and dry conditions. High heat that struck at the end of August/early September pushed ripening across varietals, resulting in six busy weeks of harvesting. Luckily, the fast and furious harvest wrapped up days before a storm hit our region in October, allowing us to preserve yields. The vintage finished with fruit-forward wines of bright acidity and soft tannins.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. They are then destemmed and optically sorted to allow for only the best berries to make it to the tank. The fruit is then cold-soaked for 3-5 days to extract color and flavors. We then allow for native yeast from the vineyard to start fermentation. The tank is pumped over gently I-3 times a day until fermentation is complete. This wine is then aged in French, Hungarian, and American Oak barrels for 17 months.





2017 BARBERA

SONOMA COUNTY

ALC. 15.0% | TA 7.0 | PH 3.36 | CASES 1036

TASTING NOTE

Opulent illustration of aromatics entices the nose of our 2017 Sonoma County Barbera. Rich and animated on the palate, this wine showcases exhilarating layers of dark cherry preserves and blueberry cobbler. A vibrant acidity harmonized with soft tannins produces an impeccably structured wine.

VINEYARD

Our Sonoma County Barbera is sourced from two distinct vineyard sites, Weinstock Vineyard in Dry Creek Valley and Serres Ranch in Sonoma Valley.

VINTAGE

During winter and spring we had recordbreaking rainfall - 75 inches. After the wet start the vines developed at rapid growth. We endured four heat waves before the berries fully changed color. We did not pull leaves around the fruit as we normally do, keeping the clusters shaded from the intense summer heat. The vintage finished late with overall fruit forward wines with nice acidity. 90% of our red varietals, had been harvested before the October fires.

WINEMAKING

Our grapes are hand harvested in the early morning hours to retain acidity and freshness in the fruit. The fruit is then cold-soaked for 3-4 days to extract color and flavors. Our preferred yeast is then added to tank and pumped over gently I-3 times a day until fermentation is complete. This wine is then aged in French, Hungarian, and American Oak barrels for 16 months.



Sunset Intn'l Wine Competition